

What is claimed is:

1. A method of improving the stability of a lemon/lime flavored beverage comprising the steps of:
  - (a) including in the lemon/lime flavored beverage an acidulant system consisting of (i) citric acid or a combination of phosphoric acid and citric acid and (ii) an organic acid having a smaller dissociation constant than both phosphoric acid and citric acid; and
  - (b) including in the lemon/lime flavored beverage a buffer salt system consisting of a citrate salt and a phosphate salt.
2. The method of claim 1, wherein the organic acid is selected from the group consisting of adipic acid, succinic acid, glutaric acid and combinations thereof.
3. The method of claim 1, wherein citric acid alone is used in combination with the organic acid.
4. The method of claim 3, wherein the ratio of the organic acid : citric acid is 1 : 15 to 1 : 3.
5. The method of claim 4, wherein the ratio of the organic acid : citric acid is 1 : 10 to 1 : 4.
6. The method of claim 1, wherein a combination of phosphoric acid and citric acid is used in combination with the organic acid.
7. The method of claim 6, wherein the ratio of the organic acid : phosphoric acid : citric acid is 3.0 - 4.0 : 1.4 - 2.0 : 1.0.
8. The method of claim 7, wherein the ratio of the organic acid : phosphoric acid : citric acid is 3.3 - 3.7 : 1.6 - 1.8 : 1.0.

9. The method of claim 1, wherein the citric acid is present in an amount from about 0.18 - 0.24% based on finished lemon/lime flavored beverage weight.
10. The method of claim 9, wherein the citric acid is present in an amount from about 0.19-0.23% based on finished lemon/lime flavored beverage weight.
11. The method of claim 1, wherein the citrate salt and the phosphate salt are independently selected from the group consisting of sodium, potassium and calcium salts.
12. The method of claim 1, wherein the citrate salt and the phosphate salt are independently selected from the group consisting of mono-, di- and tri-ionic salts.
13. The method of claim 1, wherein the ratio of citrate salt : phosphate salt is from 1 : 2 to 2 : 1.
14. The method of claim 13, wherein the ratio of citrate salt : phosphate salt is 1 : 1.
15. The method of claim 3, wherein the citrate salt and the phosphate salt are present in a combined amount of about 0.04 - 0.18% by weight of finished lemon/lime flavored beverage.
16. The method of claim 15, wherein the citrate salt and the phosphate salt are present in a combined amount of about 0.05 - 0.15% by weight of finished lemon/lime flavored beverage.
17. The method of claim 6, wherein the citrate salt and the phosphate salt are present in a combined amount of about 0.25-0.41% by weight of finished lemon/lime flavored beverage.

18. The method of claim 17, wherein the citrate salt and the phosphate salt are present in a combined amount of about 0.3-0.36% by weight of finished lemon/lime flavored beverage.

19. The method of claim 3, wherein the lemon/lime flavored beverage is a lemon/lime flavored carbonated soft drink.

20. The method of claim 6, wherein the lemon/lime flavored beverage is a lemon/lime flavored cola beverage.

21. A stable lemon/lime flavored beverage comprising:

(a) an acidulant system consisting of (i) citric acid or a combination of phosphoric acid and citric acid and (ii) an organic acid having a smaller dissociation constant than both phosphoric acid and citric acid; and

(b) a buffer salt system consisting of a citrate salt and a phosphate salt.

22. The stable lemon/lime flavored beverage of claim 21, wherein a pH of the stable lemon/lime flavored beverage is from about 3.2 to about 3.8.